



PRESS RELEASE

Monaco, February 9th 2021



*Jean-Luc Biamonti, Yannick Alléno, Louis Starck*

## **Yannick Alléno, the multi-starred chef, takes the helm of the Vistamar as it becomes “Yannick Alléno à l’Hôtel Hermitage”.**

After weeks of work and fruitful discussions, Monte-Carlo Société des Bains de Mer is proud and delighted to welcome Yannick Alléno, one of the most renowned Chefs in the world, and to entrust him with the kitchens of the Vistamar, the main restaurant at Hôtel Hermitage. The mission that Jean-Luc Biamonti, President of Monte-Carlo Société des Bains de Mer and Louis Starck, Managing Director of Hôtel Hermitage Monte-Carlo have entrusted to him can be summed up in 3 words: tradition, excellence and modernity, values that the chef embodies throughout the world and shared by the Group for the past 150 years.

### **Yannick Alléno à l’Hôtel Hermitage, an encounter between two exceptional personalities.**

A restaurant appreciated by connoisseurs, created by Joël Garault and managed by Benoît Witz until 2019, before being taken over by the talented Jean-Philippe Borro, who continued to keep its star shining. The gastronomic restaurant of the hotel is preparing to undergo a spectacular metamorphosis by becoming the new address associated with Yannick Alléno, who is establishing himself on the Côte d’Azur for the first time. Why were they made for each other? Hôtel Hermitage Monte-Carlo is the embodiment of a unique experience in the Principality, where memory, talent and a sense of service come together to create the appealing atmosphere of a refined palace. Yannick Alléno owes his current international reputation to his vision of cooking as part of French tradition with a thoroughly modern perspective, open to the world, and it makes each one of his restaurants an experience that is unmissable.

### **Yannick Alléno à l’Hôtel Hermitage, a new emblem of the attractiveness of Monaco and our region**

The arrival of the multi-starred chef in the Principality from April 2021 is an event that is certain to bring joy to lovers of gourmet cooking, offering fine diners of the region the chance to visit this exceptional restaurant. It is yet another asset for the discerning international clientèle of the Monaco Palace and the Monte-Carlo Société des Bains de Mer Group.

The arrival of Yannick Alléno is in its initial phase this year, with the deployment of the new menu accompanied by a reorganisation of the famous restaurant terrace that boasts an incomparable view over the Mediterranean and the Rock.

In the spring of 2022, the second phase will be completed with the new interior architecture of the location that has been entrusted to Chahan Minassian, Yannick Alléno's faithful accomplice, over which the chef's emblematic trademark, the famous Pavillon, will fly.

### **Yannick Alléno à l'Hôtel Hermitage, a new and audacious project for the SBM Group**

This strategic and gastronomic repositioning, an extension of several projects undertaken by Monte-Carlo Société des Bains de Mer over the past 5 years, bears witness to the Group's desire to look to the future, to continue to surprise and to project its energy into new culinary offerings. What is at stake is a contribution to a new lease of life for the company, which, to coincide with this project, is consolidating its know-how and its internal talent, restoring shine and exclusiveness to all the areas that have made its reputation for more than 150 years - games, accommodation, dining, culture and entertainment.

For Louis Starck, Managing Director of Hôtel Hermitage Monte-Carlo: *"With Jean-Philippe Borro and our restaurant teams, we are delighted to welcome Yannick Alléno. The talent and the visionary approach of this multi-starred chef, combined with our history and know-how, promise exciting times ahead for our discerning local and international clientèle. We are very happy".*

*"My thanks go to the SBM for its confidence and I am very honoured to join the teams of this emblematic location at the heart of the Principality. L'Hermitage is everything I love, a historic and utterly charming hotel and I am looking forward to cooking there. For me, Monaco is a destination with a genuine culinary life, a varied and multicultural city, an extraordinarily joyful spot in which excellence reigns",* to quote Yannick Alléno on this occasion.

[Download high-resolution picture here](#)

#### **About Pavillon Ledoyen**

*Since Yannick Alléno took over the destiny of this emblematic place in 2014, the Pavillon Ledoyen, located in the gardens of the Champs-Élysées, has become the most prestigious Parisian chef's house in the world thanks to its three starred restaurants (Pavillon\*, Press Release - December 10, 2020 l'Abysses\*\* and Alléno Paris\*\*\*). Opened in autumn 2019 on the garden floor of the Pavillon Ledoyen, Pavillon is Yannick Alléno's third culinary proposal within this historic complex. Independently of the two other addresses on the site, Yannick Alléno has commissioned the interior architect Chahan Minassian to create this latest addition, succeeding the chic brasserie "Le Cercle". Pavillon represents a rebirth for the man who arrived at this temple of gastronomy in 2014, and in 2016 was awarded a 15-year operating concession by the City of Paris. Chef/owner Yannick Alléno has been committed to the revival of this Parisian institution since 1792, when another restaurateur, Antoine-Nicolas Doyen, transformed the modest inn into a renowned establishment. Awarded one star in the Michelin Guide 2020, this gastronomic counter joins the triple-starred Alléno Paris restaurant upstairs, as well as the Abysses, the sushi counter, which also has one star. With three MICHELIN-starred restaurants in the France 2020 guide, as well as major reception and banqueting halls, the Pavillon Ledoyen is today, thanks to chef Yannick Alléno and his 150 employees, a must for Parisian haute gastronomy. The chef and his teams compose several partitions to satisfy everyone's demands and tastes with a common denominator, excellence.*

#### **About Monte-Carlo Société des Bains de Mer**

*Since 1863, Monte-Carlo Société des Bains de Mer has been offering a unique Art of Living, a one-of-a-kind resort with casinos, including the prestigious Casino de Monte-Carlo, four hotels (Hôtel de Paris Monte-Carlo, Hôtel Hermitage Monte-Carlo, Monte-Carlo Beach, Monte-Carlo Bay Hotel & Resort), the Thermes Marins Monte-Carlo spa, 30 restaurants including five that together have seven Michelin Guide stars. A hub of nightlife, the Group offers an incredible selection of events. The metamorphose of Hôtel de Paris Monte-Carlo, the creation of a new district around Place du Casino, One Monte-Carlo (luxury accommodation, shops, restaurants and a conference centre), the new Place du Casino contribute to make Monte-Carlo the most exclusive experience in Europe.*

#### **Press contacts**

Yannick Alléno - Agence 14 septembre

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